INDEX TO VOLUME X

ABNORMAL fermentation in Swiss cheese, The use of various forms of oxygen in the treatment of..... 53
Acid in milk, The formation of, by heating..... 126
Acid production in heated milk, The rate of..... 343
Adulteration of milk..... 83
Adulterating sulphuric acid so as to increase Babcock test reading, Further investigations with..... 261
American Dairy Science Association, Membership list 1927..... 533
American Dairy Science Association, Proceedings of the annual meeting, 1926..... 176
American Dairy Science Association, Proceedings of the annual meeting, 1927..... 527
American Dairy Science Association, Summer meeting, Announcement of..... 190
Annual meeting of the American Dairy Science Association, 1926, Proceedings of the..... 176
Annual meeting of the American Dairy Science Association, 1927, Proceedings of..... 527

BABCOCK test reading, Further investigations with adulterating sulphuric acid so as to increase..... 261
Bacterial analyses of market milk, A study of methods for..... 269
Bacteriological methods of examining ice cream..... 460
BECKER, R. B., ECKLES, C. H., and PALMER, L. S. Effect of mineral deficiency on the yield and composition of cow's milk..... 169
BENTON, ANNE G., and WHITTIER, E. O. The formation of acid in milk by heating..... 126
BENTON, ANNE G., and WHITTIER, E. O. The rate of acid production in heated milk..... 343
Book reviews..... 192
BOYER, A. J., MATHESON, K. J., and WARREN, DONALD H. The use of various forms of oxygen in the treatment of abnormal fermentation in Swiss cheese... 53
BRANNON, J. M., and PRUCHA, M. J. The effect of the pasteurization temperature on individual germs found in milk..... 263
BREED, R. S. Bacteriological methods of examining ice cream..... 460
BUCHANAN, J. H., and PETERSON, E. E. Buffers of milk and buffer value..... 224
Butterfat, A method for the saponification of, for determining the Reichert Meissl number.... 193
Buffers of milk and buffer value.. 224
Butter, Mold and yeast counts and their relation to the composition of..... 384

CALCIUM chloride, Concerning the addition of, to milk for cheese making..... 373
Calcium chloride, Increasing the yield of cheese by the addition of, to milk..... 396
Calves, Maintenance requirements for, tested by live weight methods..... 431
Calves, The relation of sunlight to the growth and development of. 87

Camembert cheese from pasteurized milk..... 448
Cheddar cheese from pasteurized milk..... 155
Cheese, Camembert, from pasteurized milk..... 448
Cheese, Cheddar, from pasteurized milk..... 155
Cheese, cream, of the Neufchatel type, A new method of manufacturing..... 106
Cheese, Increasing the yield of, by the addition of calcium chloride to milk..... 396
Cheese investigations, Soft..... 309
Cheese making, Concerning the addition of calcium chloride to milk for..... 373
Cheese, Swiss, The use of various forms of oxygen in the treatment of abnormal fermentation in.... 53
Cheeses, Some observations on the freezing points of various..... 331
CLARK, W. MANSFIELD. "Synthetic Milk" as a basis for research..... 195
Conformation and anatomy of the dairy cow, Relation of, to her milk and butterfat producing capacity. Udder capacity and milk secretion..... 1
CONNELLY, R. G., and WHITE, G. C. A mechanical device for increasing the accuracy in the feeding of hay to experimental animals..... 513
COOLEDGE, LESLIE H. A study of methods for bacterial analysis of market milk..... 269
COPELAND, LYNN. Inheritance of butterfat percentage in Jersey cows..... 343
CORDES, W. A., and HAMMER, B. W. Studies on yeasts in dairy products. II. General grouping of the more numerous types.. 50
CORDES, W. A., and HAMMER, B. W. Studies on yeasts in dairy products. III. The pink yeasts common in milk and cream..... 210
Cottonseed meal, Further observations in eliminating the toxicity of..... 519
Cream cheese of the Neufchatel type, A new method of manufacturing..... 106
Creamery operation, A statistical study of..... 250
Cream plug, The. Its causes and prevention..... 416
Cream, Some observations on the freezing point of, and its use in detecting added water..... 353

DAHLBERG, A. C. A new method of manufacturing cream cheese of the Neufchatel type.. 106
Dairy notes..... 83
Dairy products, A method of interpreting the scores of judges of.. 41
Dairy products, Studies on yeasts in..... 50
Dairy rations, The non-protein nitrogen in certain, and the partition of nitrogen in the urine produced thereon..... 400
DEYSHER, E. F., GREENBANK, GEORGE R., STEINBARGER, MABEL C., and HOLM, GEORGE E. The effect of heat treatment of skimmilk upon the baking quality of the evaporated and dried products..... 335
DOAN, F. J. Some observations on the freezing point of cream and its use in detecting added water.. 353
DOAN, F. J. "Viscolized" milk and its detection..... 501

ECKLES, C. H., and GULLICKSON, T. W. The relation of sunlight to the growth and development of calves..... 87
ECKLES, C. H., BECKER, R. B., and PALMER, L. S. Effect of mineral deficiency on the yield and composition of cow's milk.. 169

ECKLES, C. H., GULLICKSON, T. W., and NEAL, W. M. Maintenance requirements for calves tested by live weight methods.. 431
EPPLE, W. F., SPITZER, GEO., and PARFITT, E. H. A study of the proteolytic action of certain specific organisms on milk proteins in milk and synthetic butter..... 15
EPPLE, W. F., and SPITZER, GEORGE. A method for the saponification of butterfat for determining the Reichert Meissl number..... 193

FAT secretion, Persistency of, during the lactation period as affected by age..... 95
Fats in dry whole milks, Variations in the susceptibility of the, to oxidation when stored at various temperatures and in various atmospheres..... 33
FAY, A. C., FABIAN, F. W., and HAMMER, B. W. Bacteriological methods of examining ice cream..... 460
"Flaky" milk, A study of..... 439
Flax, The effect of ground, upon the quantity and quality of cow's milk..... 70
FRANDSEN, J. H. Book review... 192
Freezing point of ice cream mixes, On the calculation of the, and of the quantities of ice separated during the freezing process..... 300
Freezing points of various cheeses, Some observations on the..... 331
Freezing point of cream, Some observations on the, and its use in detecting added water..... 353

GAINES, W. L. Milk yield in relation to recurrence of conception..... 117
GALLUP, WILLIS D. Further observations in eliminating the toxicity of cottonseed meal..... 519
Gelatin in ice cream, The rôle of. 202
Graphical method of proportioning and standardizing ice cream mixes, A..... 292
Graphical standardization of condensed milk products..... 377
GREENBANK, GEORGE, R., HOLM, GEORGE, E., and WRIGHT, P. A. Variations in the susceptibility of the fat in dry whole milks to oxidation when stored at various temperatures and in various atmospheres..... 33
GREENBANK, GEORGE R., STEINBARGER, MABEL C., DEYSHER, E. F., and HOLM, GEORGE E. The effect of heat treatment of skimmilk upon the baking quality of the evaporated and dried products..... 335
Guernsey sires, A comparison of. III. Based upon the average persistency of fat secretion during the lactation of the daughters.. 479
GULLICKSON, T. W., and ECKLES, C. H. The relation of sunlight to the growth and development of calves..... 87
GULLICKSON, T. W., ECKLES, C. H. and NEAL, W. M. Maintenance requirements for calves tested by live weight methods..... 431
GUTHRIE, E. S. A statistical study of creamery operation..... 250

HAMMER, B. W., and CORDES, W. A. Studies on yeasts in dairy products. II. General grouping of the more numerous types..... 50
HAMMER, B. W., and CORDES, W. A. Studies on yeasts in dairy products. III. The pink yeasts common in milk and cream..... 210

Heat treatment of skimmilk, The effect of, upon the baking quality of the evaporated and dried products..... 335
HOCHSTRASSER, WALTER, and PRICE, WALTER V. Camembert cheese from pasteurized milk..... 448
HOLM, GEO. E., WRIGHT, P. A., and GREENBANK, GEORGE R. Variations in the susceptibility of the fat in dry whole milks to oxidation when stored at various temperatures and in various atmospheres..... 33
HOLM, GEORGE E., GREENBANK, GEORGE R., STEINBARGER, MABEL C., and DEYSHER, E. F. The effect of heat treatment of skimmilk upon the baking quality of the evaporated and dried products..... 335
HUNZIKER, O. F., and NISSEN, B. H. Lactose solubility and lactose crystal formation. II. Lactose crystal formation..... 139

ICE cream, A volume weight study of..... 232
Ice cream, Bacteriological methods of examining..... 460
Ice cream mixes, A graphical method of proportioning and standardizing..... 292
Ice cream mixes, On the calculation of the freezing point of, and of the quantities of ice separated during the freezing process..... 300
Ice cream, The rôle of gelatin in.. 202
Influence of two planes of feeding and care upon milk production. 283
Inheritance of butterfat percentage in Jersey cows..... 344
International dairy exhibit..... 192
Interpreting the scores of judges of dairy products, A method of.... 41

JENKINS, E. W. A photographic method for obtaining accurate measurements of animals..... 45
Jersey cows, Inheritance of butterfat percentage in..... 344
JONES, F. S., and LITTLE, RALPH B. A study of "Flaky" milk... 439
Judges of dairy products, A method of interpreting the scores of..... 41

KNAYSI, GEORGES, and NELSON, J. D. Increasing the yield of cheese by the addition of calcium chloride to milk..... 396
KRAUSS, W. E. The non-protein nitrogen in certain dairy rations and the partition of nitrogen in the urine produced thereon..... 400

LACTOSE crystal formation.... 139
LEIGHTON, ALAN. Separation of cane sugar from water ice..... 219
LEIGHTON, ALAN. On the calculation of the freezing point of ice cream mixes and of the quantities of ice separated during the freezing process..... 300
LEIGHTON, ALAN, and WATSON, PAUL D. Some observations on the freezing points of various cheeses..... 331
LITTLE, RALPH B., and JONES F. S. A study of "Flaky" milk... 439

MACY, H. Mold and yeast counts and their relation to the composition of butter..... 384
Maintenance Requirements for calves tested by live weight methods..... 431
MARQUARDT, JULIUS CHARLES. Soft cheese investigations..... 309
MATHESON, K. J., BOYER, A. J., and WARREN, DONALD H. The use of various forms of oxygen

in the treatment of abnormal fermentation in Swiss cheese.... 53
Measurements of animals, A photographic method for obtaining accurate..... 45
Mechanical device for increasing the accuracy in the feeding of hay to experimental animals, A. 513
Membership list of the American Dairy Science Association, 1927. 533
Milk, Adulteration of..... 83
Milk, Buffers of, and buffer value. 224
Milk, cow's, Effect of mineral deficiency on the yield and composition of..... 169
Milk, "Flaky," A study of..... 439
Milk, market, A study of methods for the bacterial analyses of.... 269
Milk, pasteurized, cheddar cheese from..... 155
Milk production, Influence of two planes of feeding and care upon..... 283
Milk proteins in milk and synthetic butter, A study of the proteolytic action of certain specific organisms on..... 15
Milk secretion and udder capacity. Relation of conformation and anatomy of the dairy cow to her milk and butterfat producing capacity..... 1
"Milk, Synthetic," as a basis for research..... 195
Milk, The effect of the pasteurization temperature on individual germs found in..... 263
Milk, The formation of acid in, by heating..... 126
Milk, The immediate influence of feeds upon the quantity and quality of cow's, I. The effect of ground flax..... 70
Milk, "Viscolized" and its detection..... 501
Milk yield in relation to recurrence of conception..... 117
Milner, F. W., and Turnbow, G. D. The rôle of gelatin in ice cream..... 202
Mineral deficiency, Effect of, on the yield and composition of cow's milk..... 169
Mold and yeast counts and their relation to the composition of butter..... 384
Murray, J. Alan. Adulteration of milk..... 83

Neal, W. M., Eckles, C. H., and Gullickson, T. W. Maintenance requirements for calves tested by live weight methods.. 431
Nelson, J. D., and Knaysi, Georges. Increasing the yield of cheese by the addition of calcium chloride to milk..... 396
Nissen, B. H., and Hunziker, O. F. Lactose solubility and lactose crystal formation. II. Lactose crystal formation..... 139
Nitrogen, The non-protein, in certain dairy rations and the partition of nitrogen in the urine produced thereon..... 400
Non-protein nitrogen in certain dairy rations and the partition of nitrogen in the urine produced thereon, The..... 400
Notes, Dairy..... 83

Palmer, L. S., Eckles, C. H., and Becker, R. B. Effect of mineral deficiency on the yield and composition of cow's milk.. 169
Parfitt, E. H., Spitzer, Geo., and Epple, W. F. A study of the proteolytic action of certain specific organisms on milk proteins in milk and synthetic butter..... 15
Pasteurization temperature, The effect of the, on individual germs found in milk..... 263

PETERSEN, WM. E. Further investigations with adulterating sulphuric acid so as to increase Babcock test readings..... 261
PETERSEN, WM. E. The immediate influence of feeds upon the quantity and quality of cow's milk. I. The effect of ground flax..... 70
PETERSON, E. E., and BUCHANAN, J. H. Buffers of milk and buffer value..... 224
PHILLIPS, A. W. A volume weight study of ice cream..... 232
Photographic method for obtaining accurate measurements of animals, A..... 45
PRICE, WALTER V. A graphical method of proportioning and standardizing ice cream mixes.. 292
PRICE, WALTER V. A method of interpreting the scores of judges of dairy products..... 41
PRICE, WALTER V. Cheddar cheese from pasteurized milk... 155
PRICE, W. V. Concerning the addition of calcium chloride to milk for cheese making..... 373
PRICE, WALTER V. Graphical standardization of condensed milk products..... 377
PRICE, WALTER V., and HOCHSTRASSER, WALTER. Camembert cheese from pasteurized milk... 448
Proteolytic action of certain specific organisms on milk proteins in milk and synthetic butter, A study of the,..... 15
PRUCHA, M. J., and BRANNON, J. M. The effect of the pasteurization temperature on individual germs found in milk..... 263

RELATION of conformation and anatomy of the dairy cow to her milk and butterfat producing capacity, udder capacity and milk secretion..... 1
ROYER, K. M., and SOMMER, H. H. The cream plug. Its causes and prevention..... 416

SAPONIFICATION of butterfat for determining the Reichert Meissl number, A method for the..... 193
SHARP, PAUL FRANCIS, WHITAKER, RANDALL, and SHERMAN, J. M. Effect of temperature on the viscosity of skimmilk..... 361
SHERMAN, J. M., WHITAKER, RANDALL, and SHARP, PAUL FRANCIS. Effect of temperature on the viscosity of skimmilk..... 361
Skimmilk, The effect of heat treatment of, upon the baking quality of the evaporated and dried products..... 335
Skimmilk, The effect of temperature on the viscosity of..... 361
Soft cheese investigations..... 309
SOMMER, H. H., and ROYER, K. M. The cream plug. Its causes and prevention..... 416
SPITZER, GEO., PARFITT, E. H., and EPPLE, W. F. A study of the proteolytic action of certain specific organisms on milk proteins in milk and synthetic butter..... 15
SPITZER, GEORGE, and EPPLE, W. F. A method for the saponification of butterfat for determining the Reichert Meissl number.... 193
STEINBARGER, MABEL C., GREENBANK, GEORGE R., DEYSHER, E. F., and HOLM, GEORGE E. The effect of heat treatment of skimmilk upon the baking quality of the evaporated and dried products..... 335
Summer meeting of the American Dairy Science Association, Announcement of..... 190
Sunlight, The relation of, to the growth and development of calves..... 87

SWETT, W. W. Relation of conformation and anatomy of the dairy cow to her milk and butterfat producing capacity. Udder capacity and milk secretion..... 1
Swiss cheese, The use of various forms of oxygen in the treatment of abnormal fermentation in.... 53
"Synthetic milk" as a basis for research..... 195

TURNBOW, G. D., and MILNER, F. W. The rôle of gelatin in ice cream..... 202
TURNER, C. W. A comparison of Guernsey sires. III. Based upon the average persistency of fat secretion during the lactation of the daughters..... 479
TURNER, C. W. Persistency of fat secretion during the lactation period as affected by age... 95

UDDER capacity and milk secretion..... 1

VARIATIONS in the susceptibility of the fat in dry whole milks to oxidation when stored at various temperatures and in various atmospheres..... 33
"Viscolized" milk and its detection..... 501
Viscosity of skimmilk, Effect of temperature on the..... 361

WARREN, DONALD H., MATHESON, K. J., and BOYER, A. J. The use of various forms of oxygen in the treatment of abnormal fermentation in Swiss cheese.... 53
Water ice, The separation of cane sugar from..... 219
WATSON, PAUL D., and LEIGHTON, ALAN. Some observations on the freezing points of various cheeses..... 331
WHITAKER, RANDALL, SHERMAN, J. M., and SHARP, PAUL FRANCIS. Effect of temperature on the viscosity of skimmilk..... 361
WHITE, G. C., and CONNELLY, R. G. A mechanical device for increasing the accuracy in the feeding of hay to experimental animals..... 573
WHITTIER, E O. and BENTON, ANNE G. The formation of acid in milk by heating..... 126
WHITTIER, E. O., and BENTON, ANNE G. The rate of acid production in heated milk..... 343
WOODWARD, T. E. Influence of two planes of feeding and care upon milk production..... 283
WRIGHT, P. A., HOLM, GEORGE E., and GREENBANK, GEORGE R. Variations in the susceptibility of the fat in dry whole milks to oxidation when stored at various temperatures and in various atmospheres..... 33

YEASTS in dairy products, Studies on. II. General grouping of the more numerous types. 50
Yeasts common in milk and cream, The pink..... 210